

PRIX FIXE 20

Choice of:

Farmer's Breakfast
Eggs Benedict or Florentine
Boudin Blanc'wich
Buttermilk Pancakes
Huevos Rancheros
French Toast
Omelette
Eggs Any Style

Choice of:

Warm Chocolate Bread
Home Baked Croissant
Home Baked Muffin
Baguette

Choice of:

Fresh Orange Juice
Soda
Mimosa
Champagne
Bloody Mary
Greyhound

Choice of:

American Coffee
or Tea:
Earl Grey
English Breakfast
Peppermint
Chamomile
Green Tea

APPETIZERS

Soup

Vegetarian Soup of the Day 6

Warm Goat Cheese Salad*

w/ Belgian Endive, Organic Mesclun Greens
& a Balsamic Vinaigrette 10

Locally Smoked Salmon*

w/ Caper Berries, Crème Fraîche, Chopped Red Onions,
Crouton Toasts, Chive and Mustard Oils 11

Mesclun Greens

w/ Grape Tomatoes, Croutons & a Balsamic House Vinaigrette 6

Spinach and Pear Salad*

w/ Toasted Walnuts, Blue Cheese,
& a Dried Cranberry Vinaigrette 10

Moroccan Hummus

Purée of Chickpeas, Roasted Red Peppers, Garlic & Lemon
w/ Grilled Pita, Black Olives & a Pomegranate Reduction 10

ENTRÉES

Eggs Benedict (w/ Country Baked Ham)
or **Eggs Florentine** (w/ Sautéed Spinach)
on an English Muffin, w/ Hollandaise Sauce
& Roast Garlic Rosemary Potatoes 12
Smoked Salmon +3

Black Sesame Crusted Salmon

Atlantic Salmon w/ a Warm Asian Vegetable Salad
& a Mild Ginger Wasabi Vinaigrette 18

Eggs Any Style*

w/ Garlic Rosemary Roast Potatoes & Sliced Tomato 9
Thick Sliced Bacon or Smoked Ham +3

Challah French Toast

w/ Seasonal Fruit & Vermont Maple Syrup 10

Bistro Burger

Locally Ground Beef w/ Mesclun Greens, Sliced Tomato,
Sour Pickle, Pickled Red Onion & French Fries 14
w/Cheddar, Swiss or Blue +1, w/Hickory Smoked Bacon +2
Vegetarian Alternative: Grilled Marinated Portobello 12

Organic Chicken Baguette

Grilled Free Range Chicken Breast w/ Warm Goat
Cheese, Crispy Leeks & Mesclun Salad 12

Quiche of the Day

w/ Mesclun Greens & a Balsamic Vinaigrette 12

Huevos Rancheros

Fried Over Easy Eggs w/ Black Beans, Cheddar Cheese,
Salsa Cruda, Crème Fraîche & Corn Tortillas 11

Farmer's Breakfast*

Eggs Any Style on a Bed of Greens w/ Crumbled Bacon,
Rosemary Roast Potatoes & Roasted Garlic 11

Buttermilk Pancakes

w/ Seasonal Fruit & Vermont Maple Syrup 11

Omelette* of the Day

w/ Garlic Rosemary Roast Potatoes 11

Steak Frites

Pino's Locally Butchered Newport Steak
w/ Herbed Butter & Pommes Frites 20
w/ Eggs Any Style +3

Yogurt & Home Made Granola

w/ Seasonal Fruit 9

Boudin Blanc'wich

Grilled Veal & Pork Sausage on a Baguette
w/ Red Bliss Potato Salad, Red Cabbage Slaw, Chopped
Red Onion & an Apple Mustard Vinaigrette 12

Mussels*

White Wine, Saffron, Butter, Garlic & Herb Broth 12
Moules Frites +4

SIDES 5

Country Baked Ham, Thick Sliced Hickory Smoked Bacon, Warm Asian Vegetable Salad, Red Cabbage Slaw,
Seasonal Fruit, Garlic Rosemary Roast Potatoes, French Fries, Red Bliss Potato Salad

BREADS 3

Home Baked Croissant, Warm Chocolate Bread, Home Baked Muffin, English Muffin, Grain Toast, Baguette

DRINKS

Soda, Coffee, Tea, Espresso 3 • Café au Lait, Latte or Cappuccino 4 • Fresh Squeezed Orange Juice 5
Mimosa 9 • Champagne 9 • Bloody Mary 9 • Greyhound 9

PLEASE NOTE: *These dishes are gluten free; others can be made gluten free; please inform your server of any allergies.
There is a \$25 minimum on credit cards. We add a customary 20% service charge to parties of 6 or more.
We have various spaces available for private parties. We beg you to use cell phones outside. VOLUME XV - WINTER 2012

"A culinary as well as a cultural landmark" – Proclamation, City of New York

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